

BSc(H&HA) SEMESTER-I

MODEL PAPER

INTRODUCTION TO FOOD PRODUCTION

Total marks:75

A. Short type questions. Answer any Five

5x5=25

1. Explain the importance of hygiene
2. Explain the types of fire extinguishers
3. Explain the duties and responsibilities of Executive chef
4. Explain the effect of heat on flour
5. Explain the care and precaution to be taken in the kitchen
6. Draw the classification chart of Vegetables
7. Explain the principles of food storage
8. Explain the types of spices used in Indian cooking

B. Essay type questions. answer any five

5x10=50

UNIT-1

9. Give brief note on Kitchen safety precautions

OR

10. Describe about Hygiene

UNIT-2

11. Describe in detail about kitchen organization

OR

12. Describe the importance of kitchen layout and explain it

UNIT-3

13. Explain about Preparation of ingredients

OR

14. Describe methods of cooking

UNIT-4

15. Describe about fruits

OR

16. Describe about salads

UNIT-5

17. Give brief note on spices and masala

OR

18. Give brief note on Indian gravies